



Cambridge CAFES Chronicle

c.27.47

Cambridge Cafes and Restaurants Chronology 1888 to 1990

This will form a section of 'A Cambridge 1888-1988 Chronicle'

1899 08 23

Albert Hart applied for a licence for 'The Sirdar', Market St, Cambridge. The place had been largely patronised but he laboured under a disadvantage of not being able to provide his customers with spirits or beers. The fashion of drinking wine in the middle of the day had been discountenanced for many years past by doctors and everybody that went to a place for lunch required spirits or soda water. He had to send out for such drinks to some public house in the vicinity. The money had to be extracted from the customer who had to wait until his refreshments were brought to him through the street. That was not an advantage to the liquor itself, especially with the dust flying about and the intense heat of the sun 1899 08 23

1900

1907 02 02

All over the country old Pittites offer sighs of relief at the comparatively small amount of damage caused to the Pitt Club, whose dining room was burnt out. The committee is to be congratulated on the speed with which it made new arrangements for dining, and the fortitude of the cook, who sent out breakfast on Saturday morning from a kitchen several inches deep in freezing water, deserves to be recorded in letters of gold and hung up in every kitchen. 07 02 02

1907 05 18

Dinner for the ordinary, healthy undergraduate is an event of importance. But students at one of the largest colleges trooped into the dining hall, bowed their heads while grace was said, and then to the

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utter astonishment of the senior members, rose and without a word solemnly walked out. The action was a protest against the kitchen management: there has been dissatisfaction not so much with the quality of the food, but with the quantity and the manner in which it has been served. The protest has caused an improvement in the cuisine. 07 05 18

1908 05 02

Three terms ago the undergraduates of Caius College indulged in a strike against the kitchen arrangements. They refused to eat what was provided – but still had to pay for what they would not eat. Their example was infectious and spread to Trinity. But there they meals have now returned to their old price and standard – they are as exorbitant as they are disgusting. The present arrangements present all the worse features of the less cultured American municipalities. But whoever met an undergraduate who didn't grumble about 'Hall' 08 05 02d

1910

1917 06 20

First Cambridge War Kitchen on corner of Church Street opened; to promote economy by cooking on a large scale and enabling people to purchase food at small prices – 17 06 20b, photo 17 06 27c

1918 12 25

Communal Kitchen.—the Mayor opened a new communal kitchen at Mill Road, Cambridge, last week. Later he and Councillor Thompson (treasurer) partook of the first meal 18 12 25 CIPof

1919 08 06

Refreshment hut on Parker's Piece proposed; should acquire an army hut and place at back of University Arms – debate – 19 08 06f

1920

1920 12 09

Mill Road communal kitchen a failure, unlike others – CDN 20 12 09

1920 12 15

Four National Kitchens bill presented council; lost £200 – Ch 20 12 15

1927 10 29

The fascinating experience of lunching in Cambridge in the atmosphere of our Elizabethan forefathers is made possible by the opening of new rooms at Messrs Matthew's Café in Trinity Street. They have acquired the two upper storeys of the building & turned rooms which were formerly part of a lodging house into a charming medieval retreat. The original beams and window frames remain as well as some beautiful old carvings and the rooms have been furnished in the style of the period, pains having been taken to securer faithful reproductions even down to lamps and pewter pots. 27 10 29+

1929 01 17

Competition in the tea-shop line is terrific, Cambridge is stiff with them, a court was told. Two ladies had taken the tenancy of 11 St John's Street in 1923 and increased the takings with a large number of resident customers as well as undergraduates. They made everything they sold except for sweets and cigarettes & paid themselves between £60 and £80 a year out of the takings. Trinity College said if the premises could not be used as a tea shop the rental value would drop from £120 down to £85 as it was in a bad position for an ordinary retail business 29 01 17

1929 04 27

Cambridge to have a modern caravanserie matched the modern splendours of Oxford St & Regent street where a thousand people may dine without strain on the service & dance too if they are so minded, a place of dignity & comfort & of surpassing resource. The old Dorothy cafe is to disappear -

not so very old though as a modern restaurant - & a building of 3 storeys spanning space between Sidney St & Hobson street. Ground floor entrance Sidney St is shop & showroom & on eastern side a dining hall or restaurant. Principal staircase to first floor will be from hall at Hobson street entrance & access to a dance hall with black hornbeam floor on springs. This accommodation for 320 diners at a public banquet but specially prepared for dancing for 450 at once. At western end another dining hall. Another on second floor, seat 80, suitable private dinner of clubs & organisations. perhaps this will be the oak room which intention of Hawkins to decorate; also roof garden looking across to gardens of Christ's college. Nags Head inn will not disappear but be given place in the basement. Will take 18 months but Hobson St side will be completed before start made with Sidney St front to ensure restaurant open throughout

1930

1930 10 30

A labourer engaged in excavation work at the new Dorothy Café was killed, and another seriously injured. The men, who were employed by Coulson and Sons, were clearing the old brickwork and masonry under Hobson's Passage when a considerable mass of brickwork gave way without warning and they were smothered in the ruins. The ambulance was sent for and a crowd quickly gathered. The police had some difficulty in controlling the traffic, owing to its density at one time. 30 10 30d

1931

Health Food Stores of Rose Crescent was ahead of its time when it started under the name of Sandwiches and Health Food in Green Street in 1931. The brainchild of an Australian, Clarence Dowell and his wife, who worked in the kitchen making sandwiches, it introduced many Cambridge people to the delights of nut rissoles and vegetarian food. 88 06 09c

1931 04 03

G.P. Hawkins opened the first tea shop in Cambridge at the corner of Sussex Street in 1900. It could hold 10 people with a waitress & two assistants. As adjoining space became available the premises were enlarged. Today the Dorothy Café can accommodate 2,000 and there is no brand of catering which cannot be undertaken. In 1904 he erected a bakery with two ovens at the side of Midsummer Common; today with seven ovens working six days a week he produces about 200,000 loaves. It also manufactures a ton of ice a day plus sufficient ice cream to supply the entire needs of Cambridge. 31 04 03a

1931 07 15

Dorothy cafe reopens after redevelopment; barrel roof of Banquet Hall & vaulted ceilings of restaurant are unique; part of basement Prince of Wales hotel; first floor restaurant where Percy Cowell & his players are daily delighting a host of people; shop sells confectionery, sweets & cold cooked meats, fruit, flowers ... on Sundays 5,000 pass through cafe, shop & restaurant; in Oak room some of original oak panelling from old building preserved; two smaller rooms known- as Hobson room & Cromwell room Jul 1931 [1.28] [17]

1931 12 11

G.P. Hawkins occupied a unique place in Cambridge life. Few men are twice Mayor and play such a part in the political and business life of the town. He opened Cambridge's first tea shop and later the Dorothy Café which can easily accommodate 2,000 people at one time. In the bakehouse in Parsonage Street tributes fell like water from the lips of the employees and 1,400 crowded into the church for his funeral. 31 12 11f

1932 05 21

Soon to have Chinese restaurant? [1.10]

1934 06 19

An agreement has been reached in the long-running dispute over the rebuilding of the Dorothy Café in Sidney Street. In spite of the conflict over details Messrs G.P. Hawkins now have a really beautiful, modern and commodious building that has earned praise from the Cambridge Preservation Society and the Illumination Congress while the builders are no longer under any imputation of incompetence 34 06 19

1936 03 21

Albany coffee shop St Mary's Passage notes; frontage between St Mary's Passage and St Edward's Passage sold - 36 03 21b

1936 12 09

The Cambridge Milk Bar opened on Market Hill where all the shakes and soups can be purchased at the standard price of four pence. You have only to visit it once to become an addict. The first milk bar opened in Fleet Street two years ago and they have spread rapidly attracting business men, workmen and shoppers. In cold weather what could be more sustaining than a bowl of soup made with milk while in summer a cold milk shake flavoured with fresh fruit syrups, made 'crisp' with cream and whipped is a creamy delight 36 12 09b

1937 10 06

The famous Festival Grill has been reborn. Connoisseurs of good food and good wine need no longer journey to Newmarket Road as the Grill has opened in more commodious premises at the corner of Bene't Street and King's Parade. It has a new name, the Festival Restaurant with a new sherry and oyster bar which together with the restaurant under the direction of Toni, is first-class in every respect. Its delightful colour scheme of red, black and cream ensures the rooms are bright but not garish and it will become one of the best-known rendezvous. 37 10 06a

1937 12 13

The late Professor of Mineralogy, Arthur Hutchinson, made his way entirely by his own ability. He was elected to a Fellowship at Pembroke and later Master. He did important research during the war in connection with gas masks He was a Director of the CDN and chairman of the Coffee House Association which ran a cafe for the use of cab-men in a passage beside the Guildhall until the recent redevelopment. The Cottage Home for Orphan Girls in Fitzwilliam Road was a charity near his heart as was the Evelyn Hospital 37 12 13a

1939 08 18

Alphonse Felix Lienard, better known as "Toni", proprietor of the Festival Grill, on King's Parade received fatal injuries in a car crash. 39 08 18 CIPof

1940

1942 03 12

Council take over Pitt Club as British Restaurant – detailed review 42 03 12

1946 12 11

British Restaurant at Pitt Club may transfer for Old Post Office – 46 12 11

1947 01 22

Propose adapt old Post Office to replace Pitt Club as British Restaurant, p4

1947 12 08

Further discussion with the Ministry of Food was essential in the problem of undergraduate rations, a Cambridge University officer said. "Undergraduates do not get enough on their rations and their main subsidiary food has been potatoes and bread. Certain colleges in Cambridge laid in a store of potatoes and should get through the winter but in other colleges who rely on week-by-week purchases there

will be a very real hardship". A recent survey by "Varsity" shows that the charges for meals vary per day in the colleges from 6s 6d to 4s.3d - 47 12 08

1949 05 13

A director of the firm of Findlater, Mackie and Todd, brewers, applied to turn the premises known as the Festival Grill, King's Parade, Cambridge, into fully licensed premises with meals provided. In April 1946 he had acquired the business of the Hope Inn, Bene't street, the ground floor of which was used as an ordinary bar, whilst the first floor was converted into two wine parlours. These had become very popular but attracted a totally different type of clientele from the ground floor bar c49 05 11

1950

1950 02 11

Cambridge University & Town Coffee Palace Company wound up; founded 1860s to attract custom from gin palaces & supply needs of artisans etc. At one time had several premises but now only Central Hotel left [1.22]

1951 01 28

Scotch Hoose gets licence, founded by Cambridge graduate concerned about limited means of students - plain well-cooked food at nominal price [1.21]

1951 06 29

The new Civic mobile canteen was officially opened by Ald W.J. Briggs, chairman of the Cambridge Communal Feeding Committee. The brand new, beautifully equipped caravan will be a great asset to the city as a whole, and even more so to the people who use the Drummer Street bus station. It replaces the old stall which used to be there. The whole thing is in charge of the City Catering Officer, Mrs C. Howson. It is expected to be open from 8.30am to 10pm on week-days and from 2pm to 9pm on Sundays 51 06 29

1951 09 22

The retirement of Mr A.V. Williams after nearly 25 years' service with Messrs G.P. Hawkins means a loss of a familiar figure at the Dorothy Café. He has waited upon many celebrities, including film and radio stars Freddie Grisewood, Wilfred Pickles, Jessie Matthews, Richard Murdoch and Kenneth Horne and Don Bradman's Australian Cricket Team in 1938. A pre-war recollection is of Sir Oswald Mosley and William Joyce (remembered later as "Lord Haw Haw" on the German radio). On one occasion Joyce deputised as a Fascist meeting for Mosley, whom the Proctors had advised not to come to Cambridge, and the basement at the Dorothy was filled with police – just in case!

1952 04 17

Cambridge Trades Council strongly objected to the closing of Romsey Municipal Restaurant. It will deny a good mid-day meal to many old people & working class men could not afford to go into places in Cambridge and pay high prices for meals. Transport workers could not get a meal if the facility were taken away. The profit of the combined restaurants is more than enough to cover losses and as municipal restaurants are a public service and not run for profit they urged the continuation of the service in Romsey

1952 11 17

Mr George Hawkins, who has been the sole owner of G.P. Hawkins Ltd has announced that he has disposed of his entire shareholding to the Cambridge Co-operative Society. The firm was founded in 1838 in Fitzroy Street, which is still one of their shops. At the beginning of the century the late Mr G.P. Hawkins opened a shop and café in Sidney Street. In 1929 these premises and the adjoining site were extensively developed resulting in the opening in 1931 of 'The Dorothy' as it stands today. 52 11 17

1952 11 22

Mr George Hawkins has disposed of his holdings in the firm of G.P. Hawkins Ltd to the Cambridge Co-operative Society and a new company has been formed. But he has insisted that 'The Dorothy' will continue on the same lines as in the past and did not agree to the change-over until given that assurance. Running a catering establishment of this size is no easy task, made greater during the war when he was also the Regional Bread Officer for the Ministry of Food. 52 11 22

1954 08 27

Cambridge Civic Restaurant has a new cafeteria counter which keeps food clean and will save labour. Mrs C. Howsen, the catering manager, said there is anti-sneeze glass which protects the food from germs and infra-red lamps not only heat the plates but keep the food warm. There is also a refrigerator top that makes its own snow and maintains the salads and ice cream at a low degree. The added cupboard room for plates helps the staff as they can store the made-up plates under the counter instead of having to leave them in the ovens

1956 01 11

'The Coffee Anchor' down Laundress Lane is an innovation: the first licensed coffee bar in Cambridge. The new rooms, delightfully done out in contemporary style on the second floor overlooking the Cam, were opened by the President of the Cambridge University Boat Club with a flourishing swish of the magic machine that drew out the first official cup of hot coffee 56 01 11

1957 05 10

The coffee habit has grown up in the last ten years out of the need which young people have to talk without interruption. Beer-drinking is too absorbing an occupation and the tankard has to be refilled. But a single cup of coffee will last a whole night. One public house has converted two former billiard rooms, where everything is provided from the serenity of the shaded lights to the stimulus of Espresso Coffee. People come from places as far apart as Moscow and Addis Ababa, Hong Kong and Puerto Rico. 57 05 10b

1957 10 15

Firemen called to the Dorothy Café took one look at the amount of smoke pouring from the upper floor windows and immediately sent for reinforcements. The fire started under a sideboard in the second floor Oak Room and flames spread up the walls to the ceiling, damaging the floor of the Cromwell Room above. But business carried on as usual and management say they will honour all obligations. The usual dances will be held. 57 10 15a [2.6]

1958 03 08

The "Samba" Restaurant in Fitzroy Street applied for a liquor licence. There had never been a restaurant in the area serving meals like the ones they offered: on a busy day as many as 90 lunches were served and the evening trade was building up. But the landlord of the Hopbine in Fair Street said he served 40 three-course meals a day and it would hit his trade. 58 03 08b

1958 03 28

The Koh-i-Noor restaurant has been in St John's Street since 1936, the owner, Krishna Vir, told magistrates. Now they wanted a licence to sell beer and cider. They provided 700 meals a week and to send out for drinks from the Mitre or Baron of Beef took too much time. Dr Glyn Daniel, a Fellow of St John's College, said he occasionally visited and would like to be able to get a drink of beer 'when the curries are very hot'. 58 03 28

1958 06 28

Kinema cafe allowed Juke box [3.8]

1959 04 15

'Milkmaid' new milk and cheese bar, Market Hill – 59 04 15 [3.11]

1960s The Cambridgeshire Collection has detailed newspaper cuttings files from this date

1960 04 07

The owner of the Kinema Café in Mill Road said that when he took it over in 1957 he tried to make it attractive and spent a great deal of money on putting it in order. At first he deterred teenagers by taking out the automatic phonograph and tried to attract the student trade by dressing up the tables with white cloths and menu card. But this failed. The only clients he could draw were teenagers, 85 per cent of the sales were of tobacco and the rest cups of tea. 60 04 07

1961 04 14

Cambridge Civic Restaurant produces over 1,000 meals a day either for consumption in its spacious contemporary dining room or for the Drummer Street Mobile Canteen or W.V.S. Meals-on-Wheels service. The premises at the Old Post Office in Petty Cury may have to be demolished as part of the Lion Yard scheme but the Manageress, Mrs Gillett and her staff of 30, including Mrs E. Stubbings who has been vegetable cook for the last 18 years have become very attached to the restaurant and regard their customers as 'one big family' which needs feeding. 61 04 14b

1962 12 29

Turks Head restaurant plan [3.21]

1963 02

Alterations to Dorothy, including new ballroom [10.5]

1963 05

Alterations to Whim [10.8]

1963 09 18

Business at the Cambridge Civic Restaurant and Snack Bar has 'really been phenomenal' under the efforts of manageress, Mrs J. Gillette and her staff, councillors heard. July takings in the restaurant reached £3,620 and those in the snack bar were also the highest on record. But overall profits are down because of the cost of repairs and improvements. The Parks Superintendent will be asked to supply shrubs to brighten 'the rather desolate spot' near the rear exit 63 09 18b

1963 10 12

Cambridge's night life is waking up! The opening of the Café Royale, Regent Street, is positive proof that Cambridge is not so dead after all. Now at last you can wine and dine amidst the splendour of majestic elegance. The only restaurant where you can enjoy English, French, Italian, Spanish, German and Oriental cuisine. Starlit dining room, bar, dancing, resident band. Cabaret presenting stars of radio, television and stage. – Advert 63 10 12a & b

1963 12 29

Reconstruction of Matthew's restaurant in Trinity Street would provide three modern restaurants – a separate steak bar, a wine and cheese bar and a chicken and ham restaurant. It would probably be called 'The Turk's Head Restaurant'. The British public should be able to have wine with their food and were becoming more educated to this fact because they 'occasionally escaped abroad', an Inquiry was told. Mr Bernard Matthews, managing director, said the firm was leasing the restaurant from Trinity College who were not opposing the application 62 12 29

1964

Turks Head fire badly damages bar [4.22]

1966 04 13

J. Lyons café redecorated in grey, used to be an airy place of white and gold – letter – 66 04 13c

1967 12 18

Turks Head fire, upper floor; third in four years – 67 12 18 [4.22]

1968 10 11

Civic Restaurant closure would be a calamity but site needed for Lion Yard – 68 10 11

1968 11 28

Civic Restaurant – detailed feature – 68 11 28

1969 10 03

Civic Restaurant to end when building demolished for Lion Yard, to be no new home – 69 10 03

1972 03 07

Cambridge's Civic Restaurant, one of the last in the country, will be closed on March 30 after 30 years of service stretching back to the days of British Restaurants. The old Post Office building, where it is situated, is to be demolished to make way for the next stage of the Lion Yard development. The restaurant which for several years has served an average of 1,000 lunches a day has been there since 1947. Before then its previous home since 1942 had been the Pitt Club in Jesus Lane. It was then that it was known as a British restaurant, one of the thousands set up by the Government throughout the country to provide a communal feeding service during the war years. 72 03 07 [10.13, 10.16]

1972 03 30

Civic Restaurant shuts, p22

1972 04 20

The Dorothy in Cambridge has been sold. A new role for the city's best-known catering and dancing centre has not been decided by the new owners, but may include a "quality" department store. The Dorothy's present owners, G.P. Hawkins Ltd said that parking restrictions have hit the firm's business. The Dorothy contains a supermarket, restaurant, large ballroom and other rooms used by many organisations for official functions CEN c 21.4.1972

1972 09 28

A collection of Cambridge nostalgia went under the hammer as the fixtures and fittings of the Old Dorothy restaurant and ballroom were auctioned. "The Dot" as it was affectionately known to Saturday night dancers down the years was a mecca of weddings, parties, dinners and thousands of personal memories. It was a child of the tea dance and potted palms of the 1920s and survived the Second World War to outlive nearly all its contemporaries. It closed its doors to the public in August and now its future is uncertain. Today it looked drab and tattered with mirrors, lights and other fittings ripped from the walls. About 150 attended the auction but many were only there to pay their last respects. 72 09 28

1972 10 13

At the Pagoda Chinese restaurant in Regent Street Cambridge there are over 100 items listed on the menu. The easy way out might have been to opt for Special Meal (£2.55 for two persons) but that sounds too much like totalitarianism so we sifted out portions of Sweet and Sour Pork (large 48p, small 42p), Chicken on bean sprouts (48p, 40p) and Sliced Beef, green pepper and Black Bean Sauce (55p). Fried rice (14p) went almost without saying. Cheefoo White Wine, bottled in the People's Republic was not worth the £2.15 it cost per bottle. After all this only a sense of duty led us to share a dish of lychees (25p). The meal cost us £6.57 for two, but if you did not fall for the "wine of the country" bit, it would be very good value 72 10 13

1973 03 12

Bath announces remodelling on lines of Turks Head; (to be 'McCawbers' 75 01 23) [8.19]

1974 03 14

Lyons restaurant in Cambridge city centre is to close at the end of the week. It opened first as a tea shop just over 42 years ago in Petty Cury. Lyons said that the restaurant was closing because of reorganisation within the group. A spokesman said: "The shop does not fit in with our plans for the future" 74 03 14

1975 11 22

Arts Roof Garden closed, p7

1977 02 02

The Dorothy Continental delicatessen on the corner of Sussex Street, Cambridge, ceased trading at the weekend. It was the last remaining part of the former Dorothy restaurant and ballroom, sold by G.P. Hawkins in 1972 for £850,000. The Dorothy contained a supermarket, restaurant, large ballroom and other rooms used by many organisations for official functions. It was taken over by the Co-op in 1952. The above-ground part of the Dorothy was acquired by Waring and Gillow, the London-based furniture chain, the remainder now forms the Henekey Tavern. When the Dorothy closed, Hawkins moved its outside catering section to the Alma Brewery site in Russell Street. G.P. Hawkins (Co-op) said new lease rent increase makes business unviable so Sidney Sussex lease to Wimpy International 77 02 02 [272.15]

1978 01 18

The Turk's Head, one of the largest eating places in central Cambridge, has served its last meals and drinks. Many of the 30 staff hope to be given the first chance in the project to turn the Plough and Harrow public house in Madingley Road into a restaurant. The Turk's Head opened in the 1960s as a restaurant where a range of inexpensive meals could be had across a wide price band but it was too close to another Berni Steak Bar around the corner in Rose Crescent. Now there are plans to turn it into two smaller restaurants together with a 'mini Burlington Arcade' with some 11 shops aimed at tourists. c78 07 30 takes over Plough & Harrows [14.3]

1980

1980 03 14

Waffles' waffles have been selling like hot cakes in Cambridge for seven years. Now the small Kite café has been mentioned in the Egon Ronay guide 'Just A Bite'. "Queues of hungry students form outside the door every evening at this most welcoming of little cafes", it writes. But Waffles' days at its present address are numbered because the little shop on the corner of Gold Street and Fitzroy Street is marked for demolition as part of the Kite redevelopment programme. Set in a devastated urban wasteland of rubble and decaying brick the café with its steamy windows, Edwardian interior and babbling conversation provides a friendly island of humanity. 80 03 14d

1980 11 08

An exclusive university dining club may open its doors to the public. The Pitt Club is a miniature men-only London club where prospective members are vetted carefully and anyone without a public school education is likely to be black-balled. It also houses the Hawks Club for university sporting Blues. But it is no longer making money and is looking for tenants to share the former Turkish bath house in Jesus Lane. Strudels, one of the restaurants in the Kite facing eviction, is amongst a number to express an interest. 80 11 08

1981 11 12

It was a sad day when Strudels – one of Cambridge's most unusual restaurants – was forced to abandon their premises in the Kite Area. But now they have reopened as a high-class restaurant in the famous Pitt Club in Jesus Lane. The old favourites are still on the menu though they have an eye for the really unusual such as stuffed acorn squash. House wine is £4 a bottle. 81 11 12

1983 03 08

The historic Whim restaurant in Cambridge is fighting for its life. A receiver has been called in by the restaurant manager who hopes to trade out of the problem. It employs 27 full and part-time staff and was traditionally the haunt of undergraduates – including Prince Charles – until it was converted into a fast-food operation in November 1980. 83 03 08 p1

1983 03 26

It is 30 years since Charles Antoni took over the Varsity Restaurant in St Andrew's Street. His philosophy is to provide a warm and pleasant atmosphere coupled with good food and service at a price which did not leave you with a full stomach and light wallet. The menu offers Greek, French, Cypriot and English dishes. Starters cost between 40p and £1.05 and apart from a range of charcoal-grilled steaks and a couple of kebab dishes, none of the main courses cost more than £2.70. Sweets are priced between 60 and 80p 83 03 26 p10

1983 07 01

A visit to Waffles on Castle Hill is like stepping back in time to the heyday of the unique Kite café which was such a popular venue until the bulldozers moved in. The highly successful venture was built up by Mrs Virginia Le Charite over nine years until its closure in 1981. The familiar tables and chairs, the ornate cash register, the dresser and clock are all there and it is still producing those scrumptious and filling savoury and sweet batter rolls with a variety of toppings at prices from 90p 83 07 01 p24

1984 02 03

The Turks Head sign swings once more in Trinity Street. Its unique charm lies in the eccentric architecture and ancient beams with rich red carpeting and soft lighting. The Tudor grill room can cater for 200 and with so many nooks and crannies they can usually find room for diners. The new charcoal grill will do delicious things to steaks and chops and there is an extensive table d'hôte menu offered at £3.95 for three courses with wine at £3.95 a bottle 84 02 03 p29

1987 05 22

Cambridge's newest venue, Browns – a 200-seat restaurant and bar – has opened in what was formerly the out-patient's department at Old Addenbrooke's Hospital. The entrance is a revolving door which ushers visitors into a scene where potted palms and antique mirrors form a background to the clink of cocktails and tinkling of a baby grand piano. The menu features fisherman's pie with cheddar cheese crust (£4.55), exciting salads and spaghetti dishes and leg of lamb chargrilled with rosemary served with Oxford sauce at £6.65 87 05 22

1987 12 21

The Maharajah, a stylish new Indian restaurant, has opened in a former Castle Street pub but now has an interior decorated with original hand painted silk pictures creating an up-market image. It specialises in authentic Indian cooking with a particular emphasis on Kahari food served on sizzling plates. Pasanda and Tandoori Shaleeka dishes are recommended for those seeking a milder flavour while Jalfreesi, made using fresh green chillis, is popular with established Indian food lovers. A special feature is a Sunday lunchtime buffet when diners can sample various dishes. 87 12 21

1988 06 09

Health Food Stores of Rose Crescent was ahead of its time when it started under the name of Sandwiches and Health Food in Green Street in 1931. The brainchild of an Australian, Clarence Dowell and his wife, who worked in the kitchen making sandwiches, it introduced many Cambridge people to the delights of nut rissoles and vegetarian food. Now it is to close and Peppercorns delicatessen will open in the premises 88 06 09c

1988 10 01

Copper Kettle, feature of life since 1930s closes for refurbishment çCEN 1.10.88

1989 02 28

Myttons restaurant and brasserie takes up most of the ground floor of the Pitt Club in Jesus Lane. A complete transformation has taken place behind the classical façade of the building which was originally built as a Roman bath house last century. The elegant dining room provided a traditional atmosphere for substantial dining with a fully licensed bar for liquid refreshment. The brasserie offers economic lunches and dinners with most dishes under £5 89 02 28a

1989 04 07

“96” restaurant closed ¢CEN 7.4.89

1989 05 03

Blue Boar restaurant opens on site Blue Boar hotel ¢CEN 3.5.89

1989 07 13

The Dorothy was the social centre of Cambridge for many years, a place where town met gown and people enjoyed the regular afternoon dances. During the 50s its Blue Room became a major attraction for the young with rows of motor bikes and scooters lined up outside. Its oyster and fish restaurant opened in 1965 with an air-conditioning unit wafting away fishy odours and meals were cooked at the tables, under customer’s noses Now the property’s owner, Dillons Bookshop has leased part of the Sidney Street building to Festival Catering and the building has been reborn with a teashop, pub, restaurant and function room. 89 07 13

1989 08 09

The Gardenia in Rose Crescent is a Mediterranean restaurant, run for the last 20 years by the Loizou family who have never lost their strong Cypriot identity. Mum Paraskevi prepares all Greek meat dishes such as shevtallia meatballs while Dad, Andreas, mans the tills. They were the first to introduce the kebab into Cambridge. But now they have decided to close and the restaurant is up for sale. 89 08 09a

1989 09 29

Dorothy restaurant that reopened 12 weeks ago goes into receivership after refit debts –rebuilding costs over by 100%, to sell as going concern 89 09 29

1990 01 03

Michel’s Brasserie closes, plan to reopen as a café bar. It opened six years ago by Michael Sardones – 90 01 03a

1990 06 27

Dorothy restaurant and bar closed ending bid to revive and modern it. Was put up for sale last autumn, one month after reopening, but failed. Cambridge Jazz Club will need new venue – 90 06 27a